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4300 Cherry Creek Dr. S. Denver, Colorado 80246-1530 Phone (303) 692-2000 Located in Glendale, Colorado

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PROGRAM: **RETAIL FOOD**

EFFECTIVE REGULATION: Colorado Retail Food Establishment Rules and Regulations, July 1, 2013

INTERPRETIVE MEMO NO.: 14-13

DATE: January 1, 2014

Softserve and Custard Machine Cleaning Frequency and Product Use SUBJECT:

Occasionally, questions arise concerning the required cleaning and sanitizing frequency of soft serve or custard machines, as well as whether new product can be added to leftover product without emptying and cleaning the machine.

The Colorado Retail Food Establishment Rules and Regulations do not prohibit the reuse or addition of new product in soft serve or custard machines. The department requires that the equipment be commercially approved and that the facility follow the manufacturer's specifications for cleaning and maintenance. Any parts of the machine that directly contact product and are not held at less than 41°F must be washed, rinsed, and sanitized every four hours section 4-407 (C) of the regulations. To control against the hazards associated Listeria monocytogenese in-use product should be discarded and the equipment properly cleaned and sanitized at least every seven days.

All previous interpretive memoranda issued pertaining to this subject are hereby superseded as of the effective date above.

Jeff Lawrence, Director

Division of Environmental Health and Sustainability

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